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# Fleur du Cap Chardonnay Unfiltered 2001

**The South African Trophy Wine Show 2002 - Silver**
The wine shows golden straw hues with deep green-gold colour. On the nose it is packed with peaches, blossom and dried fruit flavours. The wine is full-bodied with tropical fruit and vanilla oak flavours.

**variety :** Chardonnay | Chardonnay
**winery :** Fleur du Cap
**winemaker :** Kobus Gerber
**wine of origin :** Coastal
**analysis :** **alc :** 13.89 % vol **rs :** 3.1 g/l **pH :** 3.68 **ta :** 5.55 g/l
**type :** White
**pack :** Bottle

Veritas 2002 - Silver
The South African Trophy Wine Show 2002 - Silver

**in the vineyard :** The Fleur du Cap wines are made from grapes meticulously selected from superior vineyard blocks in the Cape Coastal region and are made in a contemporary style, which capture and reflect the highly sought-after qualities of varietal character and terroir. Leading the way, this new generation of wines is crafted in compliance with universal guidelines to ensure environmentally friendly winemaking practices.

Climate, soil, altitude and slope orientation are selected to capture as much varietal character as possible. Climate is mild with south-and east-facing slopes offering natural protection against late-afternoon sun. Cooling breezed from both Atlantic and Indian Oceans ensure rich, slow-growing crops. Soils are predominately medium textured and well -drained with good water holding capacity.

The grapes came from one vineyard in Stellenbosch and Durbanville.

**about the harvest:** The grapes were handpicked at 24.5Â° Balling from middle February to middle March.

**in the cellar :** In the cellar the grapes were gently pressed and the juice was allowed to settle overnight. It was racked directly into new French (80%) and American oak (20%) and was inoculated with a yeast culture. Fermentation took place at 23Â°C for 7-10 days. The lees were stirred every two weeks during the nine months the wine spent in the barrel. The wine did not undergo malolactic fermentation.